

Winter Newsletter!





Things to Know!

Choose your neighbors! We are offering Resident Referrals of \$250.00. If someone moves in that you refer and they mention your name, you will receive \$250.00 off your next months rent!

Upcoming Regency Events:

December: Stop by the office in December and we will wrap all of your Christmas gifts for you , free of charge!

January: Pay your rent on time from the 1st-3rd and be entered in a chance to win \$50 off of your next months rent!

February: Regency Club will be hosting a Valentine's Day dinner on the 13th! There will be a full spread of food, so make sure to stop by!

SWAT Schedule:

December 6th– 8180-8194

December 13th– 8420-8454

December 20th– 8100-8114

December 27th– 8350-8356, 8460-8474

January 10th– 8340-8348, 8370-8376, 8360 & 8363

January 17th– 8180-8194

January 24th– 8240-8272

January 31st– 8100-8114

February 7th– 8204-8216, 8230 & 8232

February 14th– 8116-8130

February 21st– 8200-8202, 8220-8222, 8224-8226

February 28th– 8000-8038

EVENTS IN TOWN!



December 29th at the Old National Events Plaza



COUNTRY LEGENDS

February 9 • 7 pm

VICTORY **V** THEATRE

EVANSVILLE
Philharmonic ORCHESTRA
Alfred Savia, Music Director

A poster for a "Country Legends" concert. On the left, there are two vertical photographs: the top one shows a man in a blue denim shirt sitting and playing an acoustic guitar; the bottom one shows a woman with long dark hair, wearing a white dress and brown boots, sitting on the ground. The right side of the poster contains the event details and logos for Victory Theatre and the Evansville Philharmonic Orchestra.

Valentine's Day Dinner Ideas!

Pint Velvet Cheesecake Swirl Brownies

Ingredients

- 1 box Betty Cocker super moist cake mix
- 1/2 cup butter, melted
- 2 eggs
- 1 teaspoon chocolate extract
- 2 tablespoons milk or water, plus 2 more tablespoons.
- 1 teaspoon Betty Cocker gel food color neon pink
- 1 block (8 oz) cream cheese, softened
- 1/4 cup sugar
- 1 teaspoon vanilla extract

Instructions

1. Preheat oven to 325 Degrees Fahrenheit.
2. Line 9x13 in pan with non-stick tin foil or with parchment paper and spray with baking spray. Combine cake mix, melted butter, egg, chocolate extract, 2 tablespoons milk and pink food coloring in a mixing bowl. Stir until combined.
3. Reserve 1/2 cup of batter, then pour the rest into prepared pan. Spread batter in a thin layer in bottom of pan. Stir the remaining 2 tablespoons milk into batter.
4. Stir together cream cheese and sugar. Add egg and vanilla extract and stir until smooth. Pour cheesecake filling over the brownie batter.
5. Drizzle the reserved pink batter over cheesecake, then swirl using a fork or knife.
6. Bake uncovered for 18 minutes. Remove and cover pan with tin foil. Return to oven for 6-8 more minutes. The center will still jiggle slightly and will firm up as it cools.
7. Cool at room temperature for about an hour, then refrigerate for at least 2 hours.



Pasta Fagioli

Ingredients

- 1 tablespoon olive oil
- 1/2 cup yellow onion chopped
- 1 Clove fresh garlic minced
- 1/4 cup fresh parsley chopped
- 2 cans cannellini beans drained
- 1 cup marinara sauce
- 32 ounces vegetable broth
- 1/4 teaspoon black pepper
- 1/4 teaspoon red pepper flakes
- 2 cups ditalini pasta

Instructions

1. Bring a large pot of water to a boil. Cook ditalini pasta according to the package instructions. Drain and set aside.
2. Heat the olive oil in a large soup pot over medium heat and add the onion, garlic, parsley, black pepper, and red pepper flakes. Sauté until soft and fragrant.
3. Add the vegetable broth, tomato sauce, and cannellini beans. Simmer for about

CRAFTS TO TRY!




Homemade Christmas Snow Globe

Supplies

- Mason jar with gasket lid
- Clear Elmer's glue
- Snack cup (washed and dry)- optional
- Scissors
- Elmer's Craftbond Glue Gun and glue sticks
- Bottlebrush Christmas tree or other miniatures
- Glitter

Directions

1. Hot glue the two parts of your mason jar lid. Make sure it is sealed.
2. Glue your tree or other items to the lid of the mason jar.
3. Prepare your water/glue mixture. Pour Elmer's clear glue into your jar. Then add your glitter to the jar. Next fill the jar the rest of the way with warm water.
4. Take your lid and add your tree into the mixture while tightening the lid. Once lid is on, hot glue the lid to seal it completely! You are done!



*the
year
is
yours*

What will you
do with it?

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